

THE ATHENAEUM HOTEL AND RESIDENCES TRANSFORMS TERRACE INTO ENGLISH FLORAL ESCAPE

Discover a traditional summer garden in the heart of London's Mayfair, complete with a refreshing Summer Spritz Menu in partnership with Hayman's Gin



Ahead of the summer months, [The Athenaeum Hotel & Residences](#) is transforming its terrace into a natural haven adorned with blooming floral displays. Opening to the public on the 7th of June, the outdoor space draws inspiration from a classic English Summer Garden as well as the hotel's verdant 239m² Living Wall which both removes CO² and contributes to healthy O² levels. The Athenaeum's terrace will also feature a collaboration with award-winning London gin brand, [Hayman's](#), introducing a quintessentially British Summer Spritz menu that channels the shared 'independent spirit' of both the hotel and the brand.

The Athenaeum's impressive outdoor terrace has capacity for 26 guests and allows visitors to the Mayfair hotel to dine and drink al fresco whilst overlooking the vast expanse of Green Park. Guests are invited to shelter from the sun under chic white parasols, surrounded by floral displays and plush cushions and blankets to allow for maximum comfort whilst they soak up the buzz of the city.

The new Summer Spritz Terrace menu embodies the refined flavours of an English Summer Garden, evoking nostalgia for sun-soaked days of the past. Priced at £15 each, guests can treat themselves to a *Peach & Rose* made with Hayman's Peach & Rose, prosecco, sugar syrup and soda, an *Atherol Spritz* made using Hayman's London Dry Gin, Aperol, Cointreau and grapefruit juice or an elevated classic or a *Hayman's Cup* made with Hayman's Exotic Citrus Gin, Pimm's and lemonade. There is also a delicious non-alcoholic spritz available – the *0% London Hugo* which is made up of non-alcoholic gin, elderflower cordial, Naughty Sparkling Wine and tonic. Each spritz is intentionally garnished with flowers and fruit, to bring a touch of the blooming floral display to every sip. Visitors can also add a glass topper to their drink in the form of summer-inspired nibbles, for just £5.

For those looking to dine, visitors are invited to enjoy a selection of vibrant, plant-forward dishes designed to complement the refreshing Summer Spritz selection. Example dishes include *Green Pea*

Guacamole served with almond sour crème and Pico de Gallo, *English Crumpets* topped with plant-based cream cheese, harissa and honey, *Portobello and Tofu Veggie Burger* alongside meat and fish options such as The Athenaeum's staple *Chicken Caesar Salad* and a delicious *Native Seafood Platter*, perfect for sharing.

The Athenaeum Hotel and Residence's commitment to sustainability is reflected in the terrace's new menus, which have been printed on seeded English Wildflower paper. Contain seeds that match the plants in the hotel's iconic Living Wall, the new menus have been purposefully designed to help share the magic of nature beyond just the hotel terrace and guests are encouraged to take one home as a keepsake to plant in their own garden.

Embodying five-star luxury with an independent spirit, The Athenaeum Hotel and Residences is an award-winning hotel in Mayfair. Its prime location, overlooking London's stunning Royal Green Park, offers easy access to the West End, the designer boutiques of Bond Street, and the regal Buckingham Palace, making it an ideal temporary 'home' in London.

The rooms and suites, adorned with life's indulgences, provide enchanting views of either Green Park or the charming Mayfair streets. Additionally, the hotel offers contemporary serviced apartments, known as Residences, housed in adjacent Victorian townhouses. All rooms, suites and residences epitomise a proud British heritage, championing bespoke British craftsmanship with a nod to its Art Deco roots.

More information can be found here: <https://www.athenaeumhotel.com/restaurant-bar/the-terrace/>

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Notes to Editors:

The Athenaeum Hotel and Residences:

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Residencies:

592 ft²/55 m²

Access to all hotel facilities, with the privacy of own front door

California King size bed and pop-up bunk beds

Separate living area, with a dining table and kitchenette

Bathroom with underfloor heating and smart toilet

F&B:

With dining options including modern, seasonal dishes and decadent afternoon tea, The Athenaeum captures a quintessential spirit of London. Within the hotel, guests can explore [116 restaurant](#), [The Bar](#), [The Spa, a 24-hour gym](#), and the exclusive tenth-floor residents' lounge, [The View](#)

116 at The Athenaeum:

With British foundations and international inspiration, the contemporary restaurant is headed up by Executive Chef, Kevin Fawkes. Relaxed yet chic interiors paired with inimitable service create a warm atmosphere to dine in. The inspiring, seasonal menus champion local producers and use only the very best ingredients.

Restaurant opening times:**Breakfast**

Monday – Sunday | 7am – 10.30am

Lunch

Monday – Sunday | 12 – 2.30pm

Dinner

Monday – Sunday | 6 – 10pm

Hayman's Gin:

Hayman's is the original family gin distiller, dedicated to making the best-tasting gin in London – and winning awards all over the world. For Hayman's, gin is a family tradition. It all began with Miranda and James' great-great grandfather, who pioneered the distinctive taste of London Dry Gin. You can taste it in everything Hayman's makes, from classic recipes for London Dry and Old Tom to new twists like the wonderfully refreshing Exotic Citrus and innovative London Light.